



Jolie Bouche

ESTATE SYRAH | YAKIMA VALLEY AVA 2021

WINEMAKING NOTES

Jolie Bouche is fermented in concrete and left on stems and skins for thirty days. Foot-crushed and fermented with 100% whole clusters, this approach enhances the expression of our Oldfield Estate Vineyard's remarkable terroir.

TASTING NOTES

This 2021 Jolie Bouche is a standout vintage, boasting a rich nose of big, ripe fruits, and plums that allude to its aging potential. It delivers a substantial, meaty mouthfeel that pairs beautifully with red meat and rich, hearty dishes. The warmth and minerality of our Oldfield Estate Vineyard is prominent in the long, expressive finish. The inclusion of crushed stems and the influence of concrete fermentation adds layers of complexity, resulting in a robust and memorable Syrah.

ABOUT THE WINE

“Jolie Bouche” translates from French to “pretty mouth” – named for its smooth mouthfeel.

BLEND

100% Estate Syrah,
Phelps Clone

BARREL

50% New French Oak Puncheons

PRODUCTION

264 cases

RELEASE

Spring 2024

APPELLATION

Yakima Valley AVA

VINEYARDS

Oldfield Vineyard

PAST ACCOLADES

2020 - 94 OB, 93 IWR

2019 - 93 IWR

2018 - 90 +VINOUS, 93 IWR,

2017- 92 VINOUS

2015 - 91+ VINOUS, 92 WE

ANALYSIS

ALC 14.0%

pH: 3.82

TA: 5.7

EFESTĒ winery was established in 2005 by Daniel and Helen Ferrelli, along with their son-in-law and daughter, Kevin and Angela Taylor. Since its inception, the EFESTĒ's primary focus has been producing award-winning wines using minimalist techniques, including native fermentation and low oxygenation techniques. EFESTĒ sources its exceptional grapes from the finest regions in Washington, emphasizing single varietals and their Estate vineyards. Experience the culmination of our passion: distinctly Washington, Uniquely EFESTĒ.

